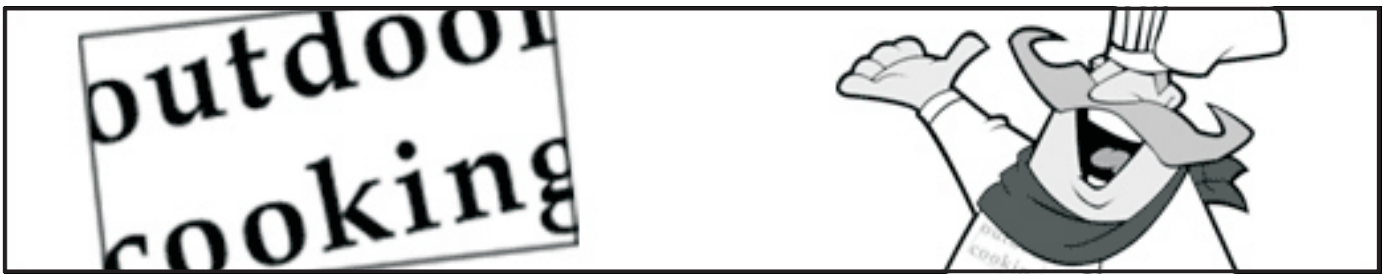


Use this 4-stage printable BBQ party planning checklist for your next BBQ party and have little fun for a change

STAGE 1: The week before		
➔	Make up a guest list, and send out invitations (or just call everybody up)	<input type="checkbox"/>
➔	Plan the menu and make a shopping list of everything you need to buy. If some of your guests are vegetarian, plan for them as well.	<input type="checkbox"/>
➔	If friends and family will be attending, see if you can allocate some of the work (Find volunteers to make salads or prepare deserts, for instance. This will leave you basically free to attend to the grill)	<input type="checkbox"/>
➔	If you use a gas grill, check to see you have enough (having a refill canister on hand is always good policy). Likewise, if you're using charcoal, make sure you have enough.	<input type="checkbox"/>
➔	If you need to rent or borrow any equipment, make necessary arrangements.	<input type="checkbox"/>
STAGE 2: 2 - 3 days before the party		
Start preparing everything a few days before the event. Make a list of things you have to get:		
➔	Food and beverages (Alcoholic and nonalcoholic, as required).	<input type="checkbox"/>
➔	Paper plates, napkins and towels, and plastic utensils if you're planning on using them. It's usually a good idea to get slightly more than the number of guests you've invited.	<input type="checkbox"/>



STAGE 2: 2 - 3 days before the party (continued)		
➔	Any special decorations, tablecloths, meats, seafood or anything else you may need.	<input type="checkbox"/>
➔	If any foods you're planning can be made ahead of time and frozen, such as snacks and mixes, now's the time to get started.	<input type="checkbox"/>
STAGE 3: The day before		
➔	Get the ice you need for the drinks	<input type="checkbox"/>
➔	Pick up all the perishable and last-minute items you need. Don't forget the condiments- mayonnaise, mustard, relish & pickles, etc.	<input type="checkbox"/>
➔	Prepare your salads, and call to remind your designated salad-makers. Or just pick up prepared salads at your grocery store.	<input type="checkbox"/>
➔	Decorate for the party and arrange the tables and work area	<input type="checkbox"/>
➔	Thaw any frozen items	<input type="checkbox"/>
STAGE 4: The DAY		
➔	In the morning set out the plates, utensils, and BBQ tools. Keep all the tools you'll need handy so you won't have to desert your post and run inside to get something. You don't want any accidents when the grill is unattended.	<input type="checkbox"/>
➔	If you're grilling any vegetables, now is a good time to prepare them and wrap in foil, if required. Remember that corn and potatoes should be on the grill about an hour before the meat.	<input type="checkbox"/>
➔	Set up a self-service drinks table, and let everyone come over and help him/herself. I like to fill a large plastic tub with ice and canned drinks, which is extremely efficient in keeping people out of the house and out of the fridge.	<input type="checkbox"/>



STAGE 4: The DAY (continued)

→	When your friends start arriving, try and delegate serving and clearing up duties. You may also like to get some of the parents to arrange games for the kids - this keeps the kids occupied and out of your cooking area. To make it more interesting, why not have some small prizes handy for the winners?	<input type="checkbox"/>
→	Set up a large trash container (or two or three) in your cooking area, with a large plastic sack inside. Encourage your guests to use them to dispose of their paper plates and cups. I also like to keep a couple of rolls of paper towels handy - always useful. As the garbage tends to pile up, why not ask a friend with a pick-up truck to help lug the garbage off to a central garbage disposal area?	<input type="checkbox"/>

Well, how about that? Isn't it amazing what a little planning - and a little delegation - can do?

Now maybe you'll be able to take it easy and enjoy yourself as well.

Get great menu ideas and dozens of delicious outdoor cooking recipes and tips at [OUTDOOR-COOKING.com](http://WWW.OUTDOOR-COOKING.COM)